

# SHORT TAKES

For a complete list of events happening in Maryland State Parks, visit [dnr.maryland.gov/calendar](http://dnr.maryland.gov/calendar)



Stephen Badger

**Congratulations to our 2013 Employee of the Year, Mary Taylor of Boating Services!**

## Boat Safely this Summer

With summer upon us, the U.S. Coast Guard and Maryland Natural Resources Police are again urging citizens and visitors to practice safe boating habits.

Did you know that 127 boating accidents last year resulted in 14 deaths and 79 injuries?

Outfit children under the age of 13 with lifejackets and keep flotation rescue devices easily accessible on deck. Make sure to check weather forecasts and take notice of warning signs when on the water. Following safety regulations can mean the difference between life and death.

Keep the 24-hour Chesapeake Bay Hotline handy — 1-877-224-7229 — to report accidents, recklessness, suspicious activity and oil or other hazardous spills.

[dnr.maryland.gov/boating/safety](http://dnr.maryland.gov/boating/safety)



Natural Resources Police keep waters safe.

## Fried Soft Shell Crabs with Summer Salad & Pickled Vegetables (4 Servings) – From Chef James Barrett

### Ingredients

#### For the Soft Shell Crabs

4 large soft shell crabs, cleaned  
1 egg, beaten  
½ cup milk  
1 cup flour, all purpose  
2 tbsp Old Bay  
Salt & pepper to taste  
1 cup vegetable oil

#### For the Pickled Vegetables

Pickling liquid  
2 cup cider vinegar  
2 cup rice wine vinegar  
1 quart water  
1 cup sugar  
2 tbsp sea salt

### Preparation

Clean the soft shell crab by using scissors to cut out the gills, remove the apron and remove the face. Beat egg in a bowl until it is evenly mixed. Dredge the crab in the egg until it is evenly coated. Dredge the crab in the breading until it is covered, season with salt and pepper as desired. Heat oil in fryer or pan to approximately 375 degrees. Place breaded crab in the hot oil and allow 3-4 minutes to cook, until golden brown. Remove crab from fryer using tongs and pat dry with a paper towel to remove excess oil. Toast roll. Place fried softshell, lettuce and tomato slice on bun. Add tartar or cocktail sauce if desired.

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6 clove peeled, sliced garlic  
1 tsp crushed red pepper

### Vegetables

½ lb baby zucchini  
½ lb baby fennel  
½ lb French breakfast radish, washed, tops trimmed  
½ lb watermelon radish, sliced 1/8 thick  
1 red onion, sliced  
6 sprig fresh oregano  
4 bay leaves

### For the Salad

1 cup pickled vegetables  
Mixed greens  
Olive oil, extra virgin  
Salt and pepper to taste



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## Goucher College Receives Award of Excellence

On May 8, the Governor's Park Advisory Commission presented its Award of Excellence to the Goucher College Sarah T. Hughes Field Politics Center in Baltimore for its dedication and commitment to the well-being of Maryland State Parks. Led by Goucher professors, students created and administered a poll to collect information on the experiences of Park visitors.

Conducted last October in partnership with the Park Service, the poll queried a random sample of 665 State residents. Results revealed historic areas are the biggest draw, followed by hiking and

fishing; families with children are more likely to visit than those without; nearly 70 percent of those polled visited a State Park in the past year, the majority of whom rated their experiences highly; and that a lack of free time was the most common factor preventing more trips.

"Working with the Maryland Park Service on this project was a tremendous experience for our students and it is simply wonderful to see Goucher's commitment to experiential learning translated into useful policy research," says the Center's Director Dr. Mileah Kromer. "We are elated to receive this award."



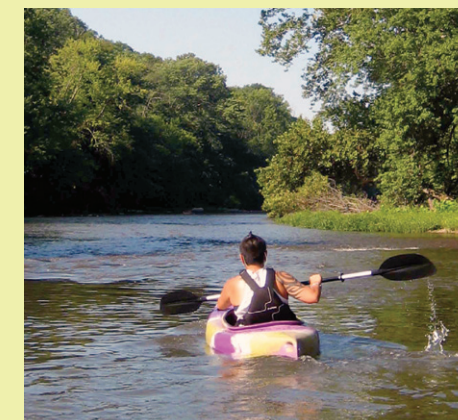
Goucher

Goucher College students and professors accept the Award of Excellence.

## Explore Monocacy River with New Water Trail Guide

Avid paddlers of Fredrick County's rivers and streams can now easily navigate the Monocacy River with this new scenic guide. The durable booklet helps water lovers locate access points and services along the way, and includes information on nearby natural, historic and cultural attractions.

To request a copy, call 301-600-2936, or pick one up at the Frederick County Division of Parks and Recreation Office; 355 Montevue Lane, Suite 100; Frederick, MD 21702.



DNR

Kayaking on the Monocacy



Jonathan McKnight

Pocomoke River Wildlands

## Maryland Expands Wildlands System

The General Assembly passed legislation this spring to increase the State's Wildlands system by 50 percent, under the leadership of Governor Martin O'Malley. The newly designated 22,000 acres of sensitive State-owned lands are now permanently protected as the result of an extensive public input process.

Wildlands are our last remaining untouched landscapes, supporting sensitive ecosystems and many rare and threatened plants and animals. By prohibiting motorized vehicles, bikes and other activities that can disrupt wildlife or destroy natural communities, outdoor enthusiasts can now enjoy fishing, trapping, hiking, horseback riding, hunting, birding, backpacking and more in 9 new and 14 expanded sites.

Under this designation, these primitive areas — about one percent of Maryland's total land area — will be forever protected, remaining unchanged today, tomorrow and well into the future. This landscape will not only intrigue nature lovers, from birdwatchers to geologists to hunters, it will also support a smarter, greener Maryland.

[dnr.maryland.gov/land/stewardship](http://dnr.maryland.gov/land/stewardship)